



Moordrift
Dairy

SCONES
(serves 4-6)

A cup of tea is never the same without scones - served with freshly whipped cream and homemade jam, of course. By following this easy recipe you can make a batch of this popular British quickbread in no time at all, and be prepared for guests popping in for afternoon tea.

INGREDIENTS

2 cups sifted flour
1/2 tsp salt
4 tsp baking powder
2 tbsp margarine
3/4 cup milk

METHOD

Mix the dry ingredients together.

Add the wet ingredients.

Put dough onto a lightly floured surface and knead gently until smooth (don't knead dough too much or scones will be tough).

Pat dough flat and cut into 6 rounds. If you want to make a bigger batch, simply double all the ingredients in the recipe.

Place scones onto prepared baking tray and sprinkle tops with a little plain flour.

Bake at 240°C for +/- 7 minutes (until golden brown).

Transfer to a wire rack. Serve warm with jam and cream.

F R E S H E R F O R L O N G E R

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